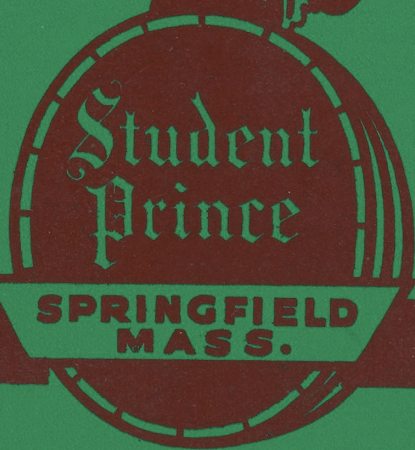




the fort restaurant



"Wer nicht liebt Wein, Weib und Gesang,
der bleibt ein Narr sein Leben lang!"

"Who doesn't like wine, women and song
remains a fool all his life long."

John Zwill
2/14/64

For the complete enjoyment of your meal at

SPRINGFIELD'S STUDENT PRINCE

we suggest

with the appetizer

OUR ATOMIZER MARTINI SPECIAL—EXTRA DRY with Beefeater.....			.85
FORT SPECIAL EXTRA DRY MARTINI.....			.75
STUDENT PRINCE SPÉCIAL MANHATTAN.....			.80
VODKA MARTINI70	HARVEY'S BRISTOL SHERRY.....	.75
CHAMPAGNE COCKTAIL		2 for	1.75
AALBORG AQUAVIT or STEINHÄFER.....			.70

with the main course

SCHOPPEN IMPORTED MAY WEIN.....			.50
		Large	Small
RHINE WINE	—KAYSER'S NIERSTEINER RIESLING VINTAGE.....	4.00	...
	BLUE NUN LIEBFRAUMLICH VINTAGE.....	5.00	2.75
	GREAT WESTERN NEW YORK STATE.....	...	1.25
	RUEDESHEIMER SCHLOSSBERG SPAETLESE VINTAGE.....	5.00	...
MOSELLE	—KAYSER'S PIESPORTER RIESLING VINTAGE.....	4.00	...
	ZELTINGER SUPERIOR VINTAGE.....	4.50	2.25
	ZELLER SCHWARTZE KATZ.....	4.00	...
	BERNKASTLER HANNS CHRISTOF VINTAGE.....	4.50	...
SAUTERNE	—GRAVES.....	...	2.25
	GREAT WESTERN NEW YORK STATE.....	2.00	...
RED BORDEAUX	—ST. JULIEN (Reserve du Patron) VINTAGE.....	4.50	2.25
RED BURGUNDY	—BEAUJOLAIS VINTAGE.....	4.50	2.25
	CHATEAU LA GARDE 1947 (Claret).....	4.00	...
CHAMPAGNE	—PIPER-HEIDSIECK NON VINTAGE.....	7.50	...
	PIPER-HEIDSIECK-PIPER BRUT VINTAGE.....	10.00	...
	COOK'S IMPERIAL AMERICAN.....	5.50	3.00
	MUMM'S CORDON ROUGE VINTAGE.....	10.00	5.00
	VIN ROSE (Imported).....	6.50	3.50
SPARKLING BURGUNDY	— COOK'S IMPERIAL or GREAT WESTERN.....	5.50	3.00

to make the occasion memorable

CHERRY HEERING.....	.75	BASLER KIRSCHWASSER.....	.75
IMPORTED CREME DE CACAO.....	.75	DRAMBUIE.....	.75
ANGEL'S KISS.....	.75	BRIZARD KUEMMEL.....	.75
CHARTREUSE, yellow or green.....	.75	GRASSHOPPER.....	.95
BRIZARD CACAO A LA VANILLE.....	.75	GRAND MARNIER.....	.75
CALVADOS (Apple Brandy).....	.75	IRISH MIST.....	.75
BENEDICTINE & BRANDY.....	.75	GOLDWASSER.....	.75
BRIZARD CREME de MENTHE.....	.75	TIA MARIA.....	.75
STREGA.....	.75	GALLIANO FLOAT.....	1.00
		APRY.....	.75
MARTELL, COURVOISIER, HENNESSY or ASBACH URALT — in Snifter.....			.80
MARTELL CORDON ARGENT — in Snifter.....			1.25

We pride ourselves on our DRAUGHT BEERS

IMPORTED WUERZBURGER.....	Glass .40.....	Shell .50.....	Stein .75
HAMPDEN DARK or KRUEGER DARK.....		Shell .25.....	Stein .45
RHEINGOLD, KNICKERBOCKER or SCHLITZ.....		Shell .25.....	Stein .45
MICHELOB, Shell .40.....	Stein .60	IMPORTED MUNICH LOEWENBRAU, Light or Dark.....	Bottle .70

By pleasing you, the tradition of The Student Prince and

Guten Appetit!

PRELUDE:	Manhattan .70	Old Fashioned .70	Schoppen of May Wein .50	Martini .70
APPETIZERS:	Weinberg Schnecken (Escargots) 1.75	Crepes Nantua 1.50	Crabmeat Brochette 1.25	
	Beluga Malossol Caviar 2.25	Imp. Pate de Foie Gras, Toast 1.25	Baked Stuffed Clams 1.50	Fresh Fruit Cup .35
COCKTAILS:	Colossal Shrimp 1.20	Oyster .85	Clam .85	Crabmeat .60
	Shrimp Student Prince 1.25	Marinated Herring .50	Anchovy Filets .75	Imp. Boneless Sardines .85
OLIVES:	Almond 1.00	Onion .90	Ripe .40	Anchovy 1.00
			Cocktail Mushrooms 1.00	Celery and Olives .45
SOUPS:	Soup of the Day .30	Onion Soup .35	Consomme Madrilene (Hot or Jellied) .35	
	Vichyssoise (Hot or Cold) .35	Cream of Senegalese (Hot or Cold) .35	Clear Green Turtle .50	

STUDENT PRINCE SPECIALTIES

HASENPFEFFER, Buttered Noodles, Red Cabbage.....	2.00
SMOKED PORK CHOPS, Apple Sauce, Potato, Vegetable.....	1.85
WIENER SCHNITZEL, Potato, Vegetable.....	1.60
a la HOLSTEIN.....	1.85
SAUERBRATEN, Red Cabbage and Potato Dumpling.....	1.90
ROULADE OF FRESH STEER BEEF (prepared Rupprecht's way), Potato, Vegetable.....	1.90
OUR OWN MADE BRATWURST, Sauerkraut, Potatoes.....	1.35
BROOK TROUT, Meuniere, Boiled Potato, Tossed Salad.....	1.75
STUDENT PRINCE VEAL STEAK with Buttered Noodles, Tossed Salad.....	2.25
HUNGARIAN GOULASH with Buttered Noodles.....	1.75
GENUINE IMPORTED WESTPHALIAN HAM, German Style Potato Salad.....	1.75
CHOPPED SIRLOIN STEAK, Fresh Mushroom Sauce, Potato, Vegetable.....	1.35
a la Meyer.....	1.60
LARGE PIG'S KNUCKLE, Sauerkraut, Potatoes.....	1.40
IMPORTED HOLLAND FRANKFURTS, Sauerkraut, Potatoes.....	1.35
Crisp Golden Brownd French Fried Onion Rings.....	.45
BROILED BOSTON SCROD, FORT STYLE, Potatoes, Slaw.....	1.45
BROILED DEEP SEA SCALLOPS, Tartar Sauce, Fr. Fr. Potatoes, Tossed Salad.....	1.75
BROILED SPRING LAMB CHOPS, Mint Jelly, Fr. Fr. Potatoes, 1 Vegetable.....	2.50
GENUINE CALVES LIVER STEAK, Bacon Strip, Fr. Fr. Potatoes, Vegetable.....	2.25
FRIED SCALLOPS, Tartar Sauce, Fr. Fr. Potatoes, Cole Slaw.....	1.35
BROILED or FR. FR. COLOSSAL SHRIMPS, Hot Sauce, Fr. Fr. Potatoes, Tossed Salad.....	2.25
GRILLED FRESH PORK CHOPS, Apple Sauce, Fr. Fr. Potatoes, Cole Slaw.....	1.75
IMPORTED HOLLAND HAM STEAK, Pineapple Ring, Potato, 1 Vegetable.....	1.85
BROILED or FR. FR. HONEYCOMB TRIPE, Potatoes, 1 Vegetable, Mustard Sauce.....	1.45
FRESH LOBSTER NEWBURG in Chafing Dish, Fr. Fr. Potatoes, Tossed Salad.....	3.50
FRESH LOBSTER SAUTE with Sherry Wine in Casserole, Fr. Fr. Potatoes, Vegetable.....	3.25
FILET MIGNON ROSSINI, French Fried Potatoes, Tossed Salad.....	3.00
BROILED LIVE LOBSTER, Fr. Fr. Potatoes, Cole Slaw (according to size)	
FRIED CHICKEN, Spaghetti, Meat Sauce or 2 Vegetables.....	1.40
Leg.....	1.20
BROILED SWORDFISH STEAK, Lemon Butter, Fr. Fr. Potatoes, Cole Slaw.....	1.75
WHOLE ROCK CORNISH GAME HEN, Mint Jelly, Wild Rice, Tossed Salad.....	3.00
STUDENT PRINCE SIRLOIN STEAK, Fr. Fr. Potatoes, Fresh Mushroom Sauce.....	3.00

CLUB STEAKS for 1, 2 or 3 persons (according to size)

LIMESTONE LETTUCE.....	.45	STUDENT PRINCE GARDEN SALAD.....	.35
		Hearts of Palms for 2.....	1.50
A la Carte VEGETABLES and POTATOES: Vegetable of the Day .25		Pfifferlinge .75	
Imported Vichy Carrots or June Peas for 2, 1.00		Broiled Mushroom Caps .60	
Boiled Onions .30	Baby Lima Beans .35	Broiled Tomatoes .40	
Baked Potato .30	Lyonnais Potatoes .40	Hash Brown .35	Home Fried .30
Hash in Cream .45	Au Gratin .45	French Fried .35	Swiss .50

Kindly select DESSERTS from Dessert Menu.

Should you be in a hurry, please mention this to your sales person.